



Meat/Food Slicer

Instructions

1193-10388

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against electrical hazards, do not immerse power unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always activate safety lock after use.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts. Never feed food by hand. Always use completely assembled slicer with food platform, food pusher and guide in place.
7. Blade is sharp. Handle carefully when cleaning.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
9. The use of attachments not recommended or sold by the appliance manufacturer may cause hazards.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter-top or touch hot surfaces.

Save These Instructions

Congratulations! You are the owner of one of the most versatile and timesaving kitchen appliances. Now you can slice those hard to cut roasts, cheeses, breads, vegetables such as onions and tomatoes to just the perfect thickness. Paper thin or hearty cuts are yours in seconds.

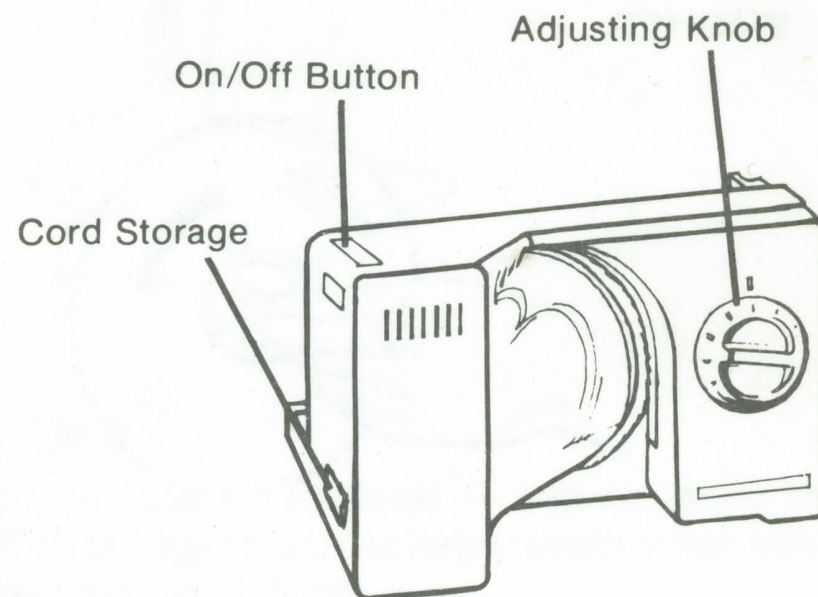
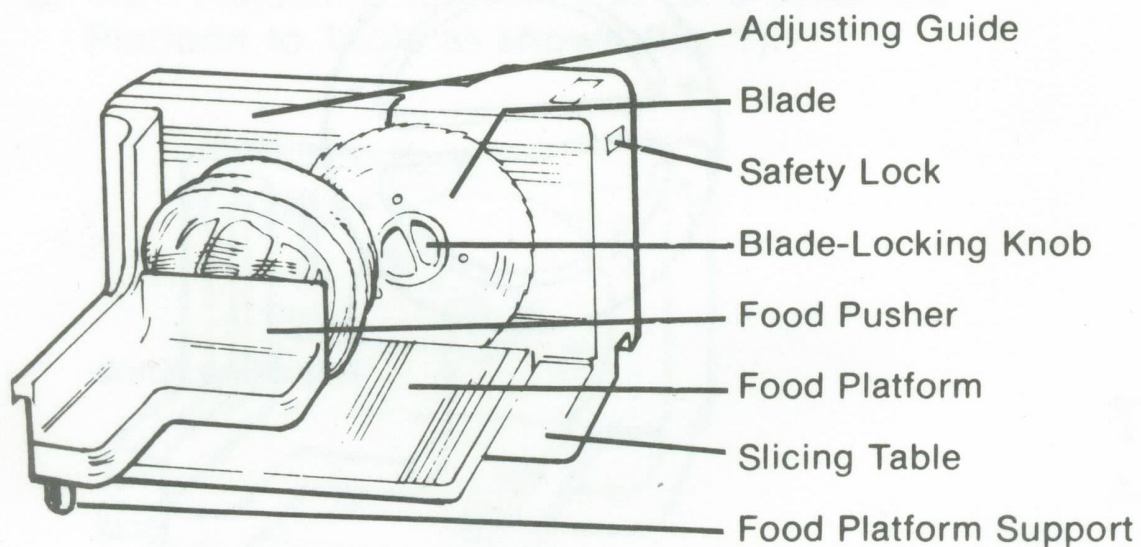
Slice off only what you need for a meal and keep the rest fresh for later. Make leftover meats go further. Buy bulk cheese, cold meats, and slice

at home at real dollar savings. Entertain crowds with ease by serving attractive cheese and meat platters.

Your Food Slicer will make food preparation and serving quick, easy and attractive.

NOTE: THIS UNIT IS DESIGNED FOR HOUSEHOLD USE ONLY.

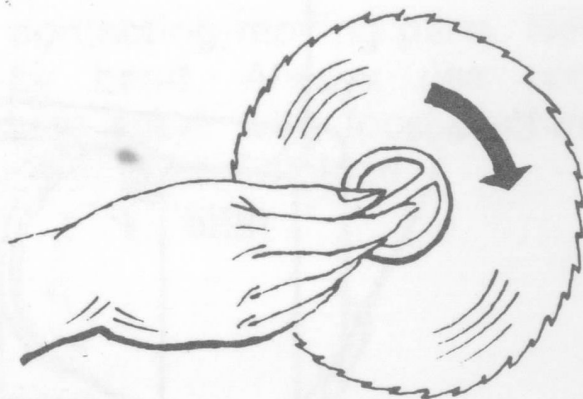
Your Food Slicer Features



Unpacking and Washing

Remove all parts for cleaning before using for the first time.

- A.** Turn Blade-Locking Knob clockwise to remove. **CAUTION: BLADE IS SHARP. HANDLE WITH CARE.**
- B.** Turn Adjusting Knob to "Stop" position. Remove Adjusting Guide.
- C.** Wipe face of Power Unit. **DO NOT IMMERSE POWER UNIT.**
- D.** Wash all removable parts in hot, soapy water. Dry well before assembly. **DO NOT WASH ANY PARTS IN AN AUTOMATIC DISHWASHER.**

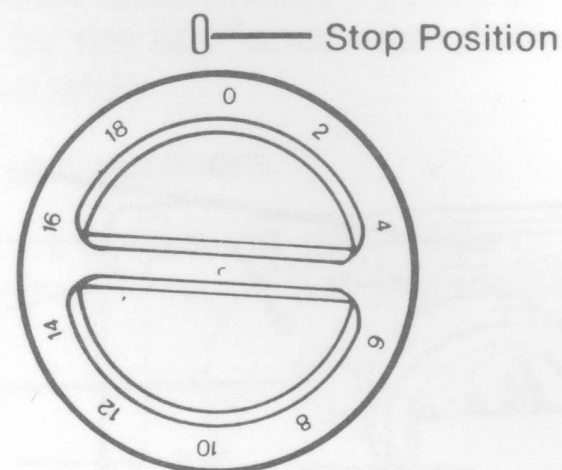


Blade-Locking Knob

Assembly

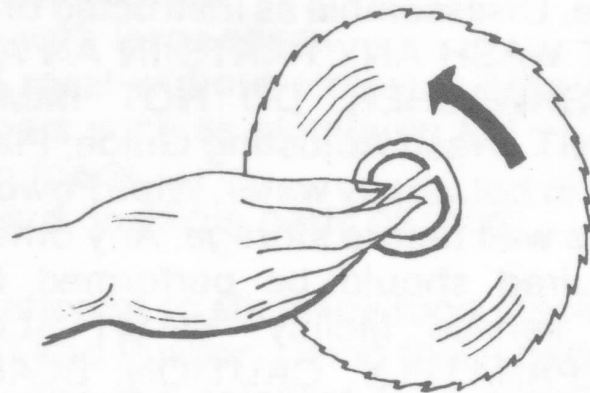
"ALWAYS UNPLUG UNIT FROM OUTLET BEFORE REMOVING OR REPLACING PARTS AND BEFORE CLEANING".

- A.** Turn Adjusting Knob clockwise to "Stop" position, put Adjusting Guide in place. Turn Adjusting Knob anticlockwise to lock in position.



Adjusting Knob

- B.** To replace Blade, hold in centre by Blade-Locking Knob. Turn counter clockwise to lock in place.



Blade-Locking Knob

- C.** Turn Adjusting Knob to "18" and assemble Platform to Table as shown (fig. 1).

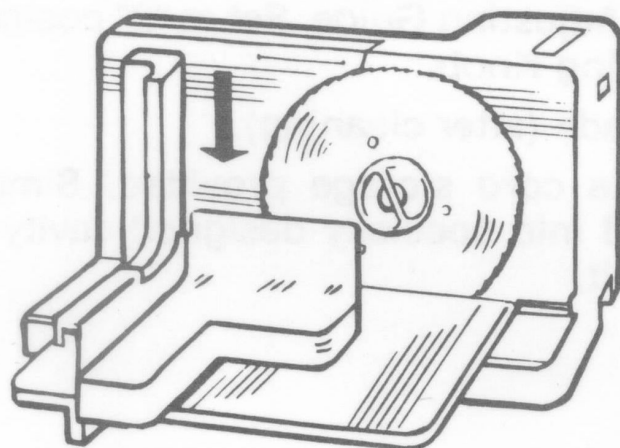


fig. 1

- D.** Slide Pusher onto Platform (fig. 2). Your Food Slicer is now ready for use.

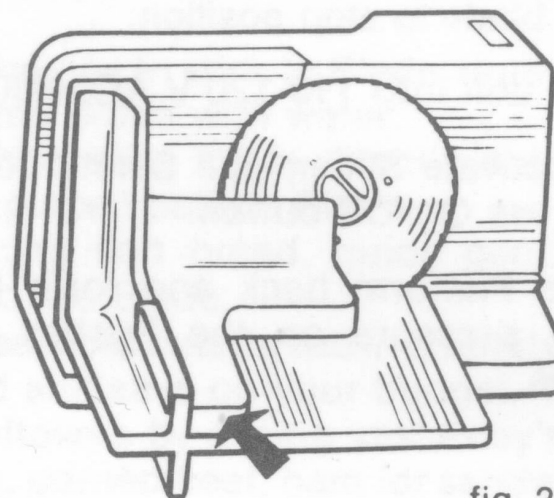
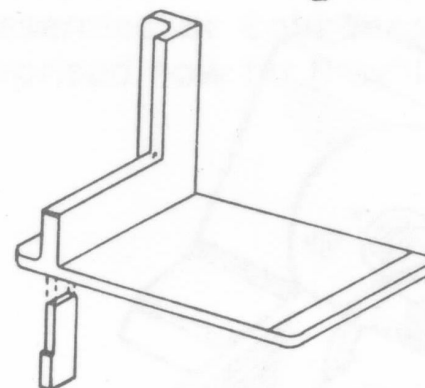


fig. 2



To Use

- A.** Place food on Platform — use no larger than 5-lb (2.3 kg) roast. Cut large roasts in half before placing on platform.

- B.** To position food for slicing, slide Pusher firmly into food (fig. 3). Then move Food Platform away from blade to stop position.
- C.** Plug unit into 110-120 V AC wall outlet.
- D.** To activate Slicer, pull Safety Lock out and depress On/Off button.
- E.** Slide Platform back and forth keeping an even pressure on the Pusher for perfect slices.

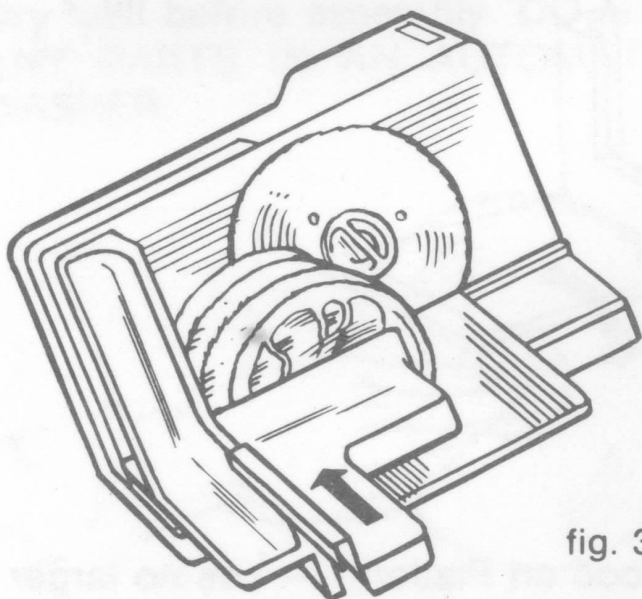


fig. 3

Care and Cleaning

Immediately after use, unplug unit and clean before storage. Disassemble as instructed on page 3. **DO NOT WASH ANY PARTS IN AN AUTOMATIC DISHWASHER. DO NOT IMMERSE POWER UNIT.** Wash Adjusting Guide, Platform and Pusher in hot, soapy water. Wipe Power unit. Dry all parts well before storage. Any other servicing required should be performed by an authorized service facility. **WASH SLICING BLADE SEPARATELY. CAUTION: BLADE IS SHARP.**

Storage

For easy and room saving storage, follow these instructions:

- A.** Reattach Adjusting Guide. Set at "2" position on Adjusting Knob.
- B.** Mount Blade (after cleaning).
- C.** There is a cord storage provided. Simply push cord into specially designed cavity in Power Unit.

Slicing Don'ts

Do not slice:

- meat with bones
- foods with large seeds
- rolled roast without removing string
- wrappers such as aluminum foil
- frozen foods
- any hard, inedible parts of food.

Do not attempt to slice any food pieces without Platform and Pusher. Using these parts enables you to slice the smallest food pieces without hazard.

Slicing Tips

- Remove heavy rind from slab of bacon before slicing.
- If cheese begins to stick to Blade, unplug unit and moisten Blade with water.
- To save time, slice foods directly onto plate or platter placed behind Blade.
- When slicing soft bread, guide gently and slowly into the Blade.
- Buy cheese, cold cuts, bread in quantity. Slice as needed and save on your budget.
- Stretch leftovers by slicing yesterday's roast beef, pork, corned beef, ham for sandwiches, casseroles or cold meat platters. You'll be surprised how far they'll go.

WARRANTY

Your meat/food slicer is warranted for one year against electrical and mechanical defects in material and workmanship. Repairs or parts replacement required as a result of such defects will be made free of charge during this period. The warranty does not cover damage caused by misuse, negligence, or use on current or voltage other than that stamped on the appliance.

This warranty is in lieu of any other warranty either expressed or implied. If service is required, send the appliance prepaid to the nearest Sunbeam Appliance Service Company (Canada) Limited branch. Please write a note explaining the nature of your difficulty.



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